

Alfa Laval GJ PF

Rotary jet heads

Introduction

The Alfa Laval GJ PF is a rotary jet head tank cleaning machine for industrial environments. Designed to clean tanks with capacities from 15-150 m³ it combines pressure and flow to create high-impact cleaning jets that rotate in a repeatable and reliable 360-degree cleaning pattern.

The Alfa Laval GJ PF minimizes the consumption of water and cleaning media. The gear train, which uses food-grade lubricants, reduces the risk of particle damage to the machine during operation. Easy to customize to meet customer requirements, it allows companies to spend less time cleaning and more time producing.

Applications

The Alfa Laval GJ PF is designed for the removal of the toughest residues from industrial tanks across a broad range of industries, such as the home care, chemical, pulp and paper, ethanol, starch, and oil industries.

Benefits

- 60% faster cleaning = more time for production
- Saves up to 70% of your cleaning cost
- Eliminates the need for confined space entry for manual tank cleaning
- High-impact cleaning in a 360° repeatable cleaning pattern
- Cleaning process can be validated using Alfa Laval Rotacheck
- Slim design makes it possible to insert through small tank inlet openings

Standard design

The choice of nozzle diameters can optimize jet impact length and flow rate at the desired pressure.

Alfa Laval offers a wide range of tank cleaning machines suitable for different duties and industries.

An alternative that offers performance similar to the Alfa Laval GJ PF is the Alfa Laval MultiJet 25. The MultiJet 25 is ideal for applications that require 2.1. material certification and/or ATEX certification.

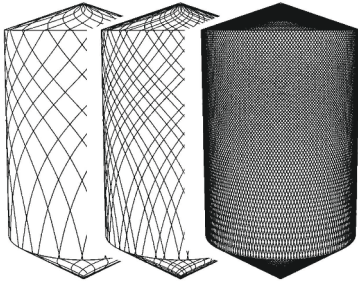


Working principle

The high-impact jet stream from the rotary jet head covers the entire surface 360° of the tank interior in a successively denser pattern. This achieves a powerful mechanical impact with a low volume of water and cleaning media.

The flow of the cleaning fluid makes the nozzles perform a geared rotation around the vertical and horizontal axes. In the first cycle, the nozzles lay out a course pattern on the tank surface. The subsequent cycles gradually make the pattern denser until at full cleaning pattern is reached.

Once the full cleaning pattern is reached, the machine will start over again and continue to perform the next full cleaning pattern.



TECHNICAL DATA

Lubricant:	Food grade
Max. throw length:	14 - 20 m

Pressure

Working pressure:	3 - 28+ bar
Recommended pressure:	4 - 20 bar

PHYSICAL DATA

Materials:	316L, PPS, PTFE, EPDM (FKM and FFKM available)
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Temperature

Max. working temperature:	90 °C
Max. ambient temperature:	140 °C

Weight:	4.5 kg
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Finish

Surface finish:	0.8 µm
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Connections

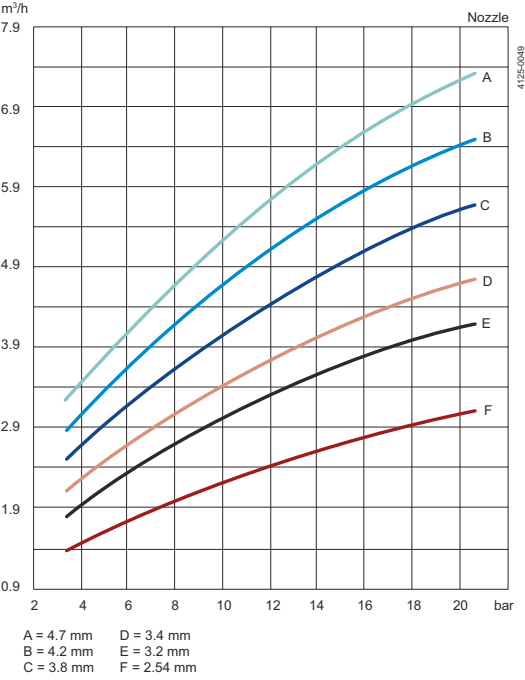
Standard thread:	1½" Rp (BSP) or NPT, female
Available option:	1.5" weld, 1.5" tri-clamp, 1.5" ISO 2037 slip fit, 1.5" DIN R1 slip fit, 1.5" DIN R2 slip fit

Caution

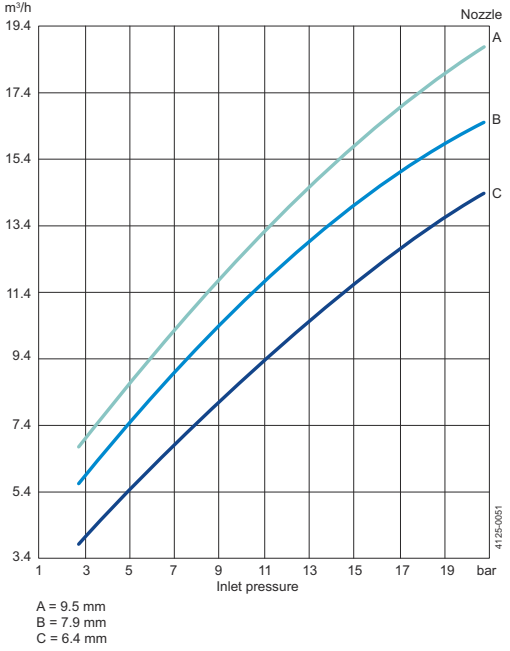
Avoid hydraulic shock, hard and abrasive particles in the cleaning liquid, as this can cause increased wear and/or damage of internal mechanisms. In general, a filter in the supply line is recommended. Do not use for gas evacuation or air dispersion. For steaming we refer to the manual.

Flow Rate

2-nozzle

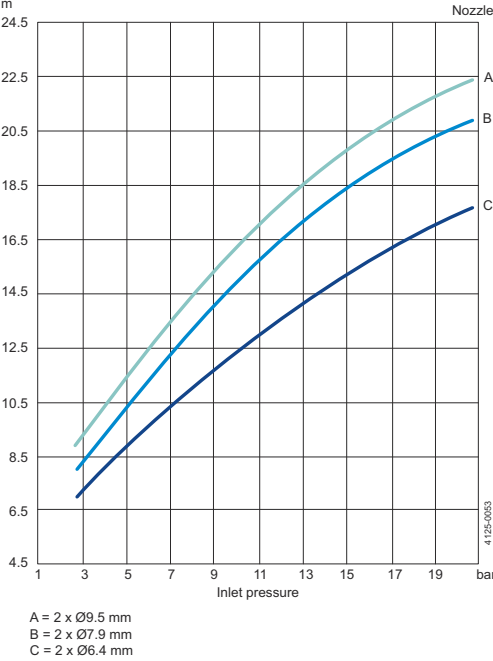


4-nozzle

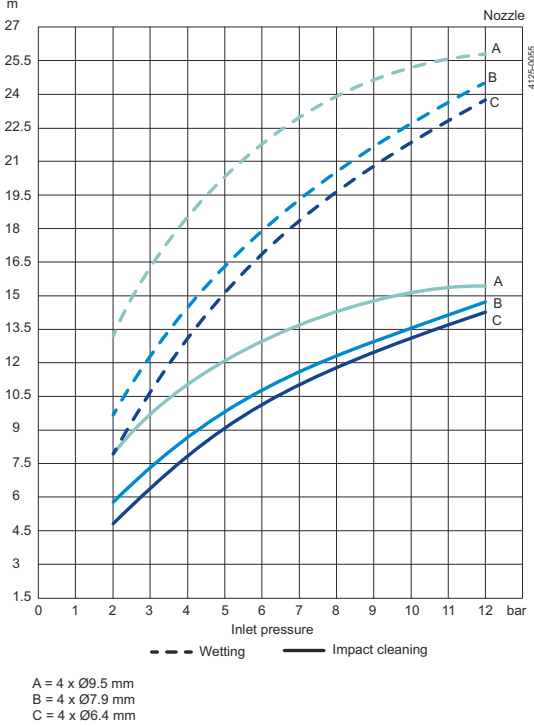


Impact

2-nozzle

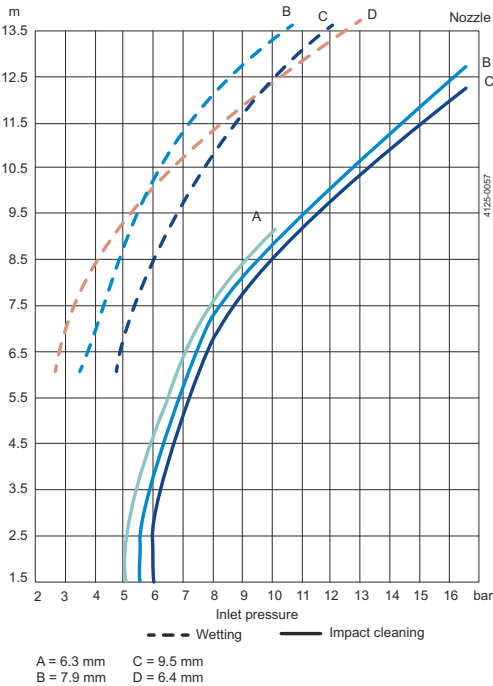


4-nozzle



Custom inlets available. Contact your local Alfa Laval representative for details.

Cleaning Time



Dimensions (mm)

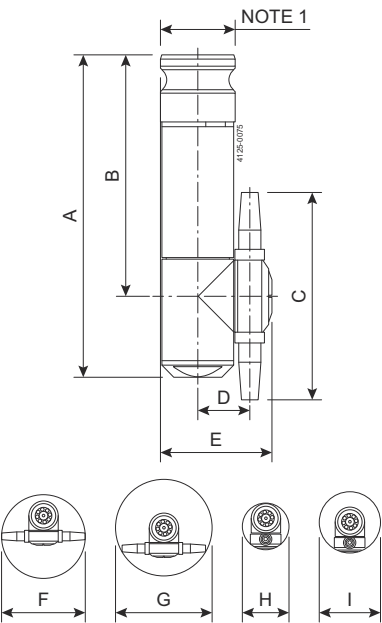


Figure 1. 2-nozzle

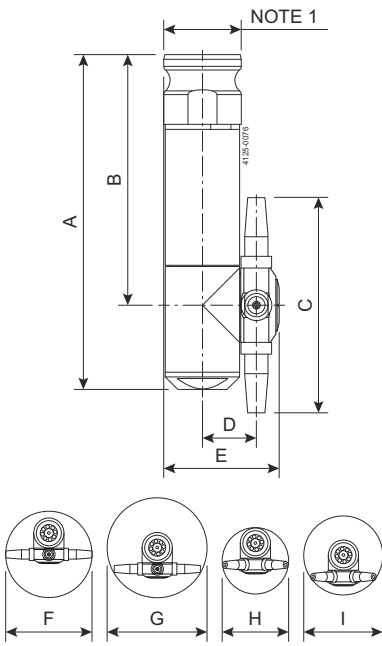


Figure 2. 4-nozzle

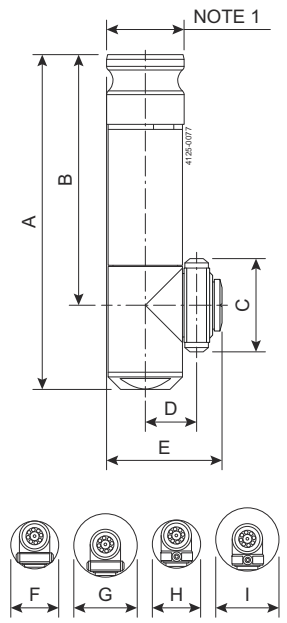


Figure 3. Low-profile

2-nozzle (mm)

A	B	C	D	E	F	G	H	I
272	204	175	44	94	176	202	98	129



NOTE 1: 1-1/2" FNPT/2" CAMLOCK OR 1-1/2" BSP/2" CAMLOCK (option shown above)

4-nozzle (mm)

A	B	C	D	E	F	G	H	I
272	204	175	44	94	176	202	134.47	160.35



NOTE 1: 1-1/2" FNPT/2" CAMLOCK OR 1-1/2" BSP/2" CAMLOCK (option shown above)

Low-profile version (mm)

A	B	C	D	E	F	G	H	I
272	204	76	42	94	97	129	97	129



NOTE 1: 1-1/2" FNPT/ 2" CAMLOCK OR 1-1/2" BSP/2" CAMLOCK (option shown above)

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